State Meals Program Cycle C 2007 Cook's Menu Version

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MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY			
2 oz Bk Chicken ½ CS ½ c Creamed Potatoes (CreamSc for Potato) 1CS ½ c Baked Squash ½ CS SeasonalFreshFruit(grapes)1CS (2 sl whole grain brd 2 CS) Early a.m. make Br Rice Pudding & chill for Tues (baking time 2 ½ hrs) 1 1/8c Beef&Noodles1½CS 6 1+c Tossed Salad with 2T French Dressing, Reduced Fat&Sodium or ½ c Cks choice 2 nd LS Vegetable ½ c Parslied Carrots ½CS ½ c Plums, light syrup1½ CS or unsw stewed prunes if plums unavail	1-1/8 c Beef Stew 1½ CS 2 1 WhWheatDinnerRoll 1CS ½ c Pineapple Tidbits 1 CS ½ c Cran Jc Cocktail, low sugar ½ -1 CS ½ c Brown Rice Pudding + 1T. Lite, WhipTopp 1½ CS (0 bread) Make Marin Veg Salad for Wed; 2 oz Rst Turkey 7 ½-2/3 c Bk Sweet Potato 2 CS ½ c Ck Froz Green Beans + 1 tsp margarine 2 T Cranberry Sc(#30) 1CS ½c slice fresh strawberries + ¼ c whip topping 1CS 1/12 angelfoodcake(mix)2CS	1 c Chili 1½ CS 3 ¾ c Marinated Veg Salad 1/2 CS 12 LS WhWheat Crackers 2 CS ½ c Cooked Apples (0 bread) 3 oz Roast Pork 8 ½ c Mashed potatoes 1CS 3 oz Gravy 0 CS 1/3 c Seasoned Spinach OR ½ c cks choice 2 nd LS Veg ½ c Apricots, light syrup 1CS CranberryOrangeBar 1CS	2 oz Hot Beef on 1 sl whole 4 grain bread 1 CS ½ c Mashed potatoes 1 CS 3 3 oz Gravy 0 CS ½ c Corn Broccoli Bake 1 CS OR ½ c cks choice 2 nd LS veg ½ c Peaches, light syrup 1 CS ½ c Vanilla Ice Cream 1 CS (1 whole grain bread 1 CS) 1c Chicken Alfredo 2 CS 9 ½ c Italian Vegetables + 1 tsp margarine ½ c Fruit (apple) crisp 1½ CS ½ c grape Juice, 1½ CS (1 sl whole grain bread 1 CS)	1cMacaroni&Cheese3CS 5 1/2 c LS Stewed Tomatoes or fresh slice tomatoes in season 1 Seasonal Fresh Fruit (banana) 2 CS 1/2 c SF Butterscotch Pudd + 1 T whip topping 1CS (1 whole grain bread1 CS) 1 piece Meatloaf 1/2 CS 10 1/2 c Baked Potato 1CS 1 T Light Sour Cream 1/2 c Lima Beans with 1 t. Pimento 1/2 c Pineapple Tidbits in Jc 1 CS 1-2 whole wheat dinner rolls			
1 sl whole grain bread 1CS Make Angelfood Cake for Tues Taco Casserole 2 CS 11 ½ c Green Beans, Ckd Froz 1+ c Tossed Salad or ½ c Tomatoes, Low Sodium 2T French Dressing, Reduced Fat & Sodium ½ c Applesauce, unsw 1CS (1 whole grain brd 1 CS) Make Fruity Slaw for Tues	Birthday menu (2 sl whole grain brd 2 CS) 1 c Chicken&Dressing Casserole 2CS 1/2 c Mashed potatoes 1 CS 3 oz Gravy 1/2 c Carrots 1/2 c Fruity Slaw 1/2 CS Seasonal Fresh Frt (1/2 c grapes) 1 CS (1 sl whole grain brd 1 CS) Make JelloSalad for Wedchillcover	(2 whole grain brd 2 CS) 1½c GoulashHungarian13 3 CS ½ c Corn O'Brian 1CS ¾ c Lime Jello, SF, with Mandarin Oranges ½ CS Oatmeal Fruit Muffin 2CS + 1 tsp margarine	2-2 ½ oz Pork Chop 14 w/Celery Sauce 0 CS ½ c Bk Brown Rice 1½ CS ½ c Winter Blend + 1 tsp marg OR ½ c Tomato Juice, LS 2 T Cranberry Sc (#30) 2CS ½ c Frt Cocktail, litesyrup1CS (1 sl whole grain bread 1 CS)	1 CS each (1 oz each) 2 oz Bk Chicken ½ CS 15 ½ c Mashed Potatoes 1CS 3 oz Gravy 0 CS ½ c Harvard Beets 1 CS ½ c Fruit Crisp (Peach) 1½ CS (2 sl whole grain brd 2 CS)			
3 oz Hamburger 16 2 oz Whole Wheat Bun 2CS ½ c Hash Browns 1 CS ½ c Cn Baked Beans 2 CS Lettuce Leaf/3 tomato slices ½ c Pears, light syrup 1CS (0 bread) Make Jello salad for Tues	3/4 c TurkeyAlaKing 1CS 17 1/2 c Mashed Potatoes 1 CS 1/2 c Ck Froz peas 1CS 3/4 c Lime Perfection Salad 1/2 CS Fresh frt (orange) 1-2 CS (2 whole grain brd 2 CS) Omelet/Cinn Rolls started for Wed	3X3" LS Ham Potato 18 Omelet 1 CS 1/2 c Ck froz green beans 2 oz Cinnamon Roll 2 CS (ie., 2oz of Rhoads cinn roll) 1/2 c Plums, light syrup1CS (0 bread) Chill apples for Thurs	2 oz Parmesan Chicken 19 ½ c Parslied Potato 1CS ½ c Bk Winter Squash 1 CS ½ c Waldorf Salad 1 CS or ½ c apple juice (those can't chew) ½ c Choc SF Pudding + 1 T whipped topping 1CS (2 sl whole grain bread 2 CS)	3 oz"Brd"BkFish ½ CS 20 Or cook's choice LS meat ½ c Company Potatoes 1½ CS ½ c LS Stewed Tomatoes ½ c Tropical Frt, light 1CS (2 sl whole grain brd 2 CS) Only 1 tsp marg to keep sodium ↓			
2 oz Salisbury Steak in (Gravy) ½ CS serve over rice ½ c Bk Brown Rice 1½ CS ½ c SteamCabbage+1 t pimento ½ c Apricots, light syrup 1CS (2 sl whole grain brd 2 CS) Make cranberry salad for Tues	2 oz Roast Turkey ½ c Mashed Potatoes 1 CS 3 oz Gravy 0 CS 1/2 c Corn O'Brian 1 CS OR ½ c cks choice 2 nd LS Veg ¾ c Crunchy Cranberry Salad on ¼ c shredded Lettuce1½CS (1-2 whole wheat rolls 1 CS ea)	1-1 ¼ c Spaghetti/ meat sauce LS 2 CS ½ c Ckd Froz Peas 1 CS 1+ c Tossed Salad or ½ c Tomato Juice, Low Sodium 2T French Dr, Reduced Fat&Sodium 1 oz French Bread (1 CS) ½ c Peaches, light syrup 1 CS (0 additional brd) RstRstbeef	French Dip Sandwich 24 (2 oz rst beef, 2 oz whole gr brd, ¼ c LS Beef Broth) 2CS (broth can be omitted for those that don't want) ½ c Potato Salad 1½ CS ½ c Grape Juice 1½ CS Seasonal Fruit (banana) 2CS ½ c vanilla ice cream 1 CS (0 addit bread) Ck chicken/make slaw for Fri	1 c Chicken&Noodles 25 2CS 1/3 c Seasoned Spinach OR ½ c cks choice 2 nd LS veg ½ c Fruity Slaw ½ CS ½ c Pears, lite syrup 1 CS (2 sl whole grain brd 2CS)			

Recipe and menu	CS = Carb Serving	SF gelatin (Jello)	Sites that bake bread/rolls:	SF instant pudding (Jello
abbreviations:	Each CS = ~15 grams CHO	measure:	Where 2 slices of whole grain	brand) measure:
AP As Purchased	for diabetics who are	.1 oz = ~7/8 t.	bread are listed a 2 oz whole	1 oz = 5 T or ¼ c + 1T
EP Edible Portion	controlling CHO intake	$.5 \text{ oz or } \frac{1}{2} \text{ oz } = 4 \frac{2}{3} \text{ t or}$	grain roll may be substituted/	
~ Approximately		~1 ½ T	if 1 slice of whole grain bread	1 cup nonfat or 1% milk &
CHO Carbohydrate	LS Low Salt/Low Sodium	.6 oz = 5 ½ t	is listed a small (1 oz) whole	1 cup water are included in
CS Carb Servings	SF Sugar Free	Each oz = ~ 3 T	grain roll may be served.	the analysis each day and
		$1/8 \text{ oz} = \sim 1 1/8 \text{ t}.$		should be served daily

RECIPES are included for BOLDED underlined items on this cycle. Underlined unbolded recipes are from previous cycle(s). All meals include: 2 serving bread/grain products, 1 tsp. soft margarine/ slice bread, 1 c 1% milk, 1 c water & 1 c coffee i.

Where less than 2 slices bread listed other grain products were run in the nutritional analysis. Each1 oz slice bread = ~ 1CS Record any menu substitutions necessary on the menu substitution form. Occasional permanent menu changes are allowed but must be RD approved and signed off with analysis sent to State office upon request.

ANY ITEM WITHOUT A RECIPE is to be cooked/prepared without added salt.

Check menu ahead and defrost meats 2-4 days (depending on quantity) ahead in refrigerator.

Canned Fruits: Purchase in extra light syrup (preferred), light syrup or in water or juice (each 15 grams CHO=1 CS & =~1/2 c/serv) High Vitamin K vegetables: cooks may offer choice of vegetable when there are high Vit K vegetables on the menu for those who avoid Vit K

Gelatins (Jellos) are all Sugar Free (SF) on menu; Pudding mixes are Sugar Free Instant Pudding mixes.

VEGETABLES are to be frozen or salt free canned. Vegetable Blends on cycle menus (using mixtures in Nifda brand):

California Blend = Broccoli, Cauliflower, Carrots; Oriental Blend = Broccoli, Onions, Mushrooms, Green Beans, Winter Blend = Broccoli, Cauliflower, Italian Blend = Italian beans, carrots,

Fish: When fish is on the menu offer a cook's choice LS meat for non-fish eaters;

MEASURES:

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1 Tablespoon = 1T. = 3 teaspoons = 3 tsp or t. A PINT is a POUND (of liquid) the WORLD AROUND
1 cup = 16 Tablespoons
                                             Many other solid, heavy measures of 1 pint also = 1 pound
1 pint = 2 cups
                                             Light things like lettuce salad, etc will not weigh 1 pound for 1 pint
1 quart = 4 cups
                                ½ cup = 4 Tablespoons; 1/3 cup = 5 1/3 Tablespoons; ½ cup = 8 Tablespoons;
1 gallon = 4 quarts = 16 cups
                                2/3 cup = 10 2/3 Tablespoons; 3/4 cup = 12 Tablespoons
SCOOPS:
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#6 = 2/3 cup = 10 2/3 T.	#30 = 2 T.	The number on the scoop = # level scoopfuls in 1 quart of product.
$#8 = \frac{1}{2} \text{ cup} = 8 \text{ T}.$	#40 1 2/3 T.	For example: eight #8 scoops = 1 quart. 1 quart = 4 cups so, four cups
#10 = 3/8 cup = 6 T.	$#50 = 3 \frac{3}{4} t$.	divided by 8 (scoop size) = $\frac{1}{2}$ cup; $\frac{1}{2}$ c is the measure of a #8 scoop
#12 = 1/3 cup = 5 1/3 T.	#60 = 3 ¼ t.	when level.

 $#16 = \frac{1}{4} \text{ cup } = 4 \text{ T}.$ $#70 = 2 \frac{3}{4} t$. #20 = 3 1/3 T. #100 = 2 t.

#24 = 2 2/3 T.

LADLES AND PORTION SERVERS: Spoodles (available solid or perforated):

Fluid Ounces	Approximate Measure	Fl. Oz.	Approx. Meas.	Fl. Oz.	Approx.Meas
1 oz	1/8 cup = 2 T	4 oz	1/2 cup = 8 T.	12 oz	1 ½ cups
2 oz	1/4 cup = 4 T	6 oz	$\frac{3}{4}$ cup = 12 T.	16 oz	2 cups or
3 oz	3/8 cup = 6 T	8 oz	1 cup = 16 T	1 pint or 1	pound of liquid